The New Club Edinburgh

Conference and Banqueting Private Events Information

2026

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Introduction to arranging a Private Event at the New Club

All event enquiries and bookings should be made directly with the Events Manager, Ms Vanessa Harden: assistantsecretary@newclub.co.uk or direct dial 0131 226 0722.

Event bookings must be made by or on behalf of a Club Member or Reciprocal Club Member.

A number of rooms are available for events – from a small dinner party up to a reception for 200. All private rooms have distinctive décor and offer the perfect setting to suit any event from an intimate family dinner to a large corporate party. The majority of the rooms have the magnificent backdrop of Edinburgh Castle as an unsurpassed view for the enjoyment of guests.

As well as information on menus and wines, please see details on Event Room capacities, Room Hire charges and audio visual equipment charges, dress code and rules at the end of the Event Information Pack.

Please note that as well as the menus and dishes suggested in this pack, our Head Chef is very happy to discuss any ideas or recipes of preference.

As an aid to planning an event, the checklist on page 20 should prove helpful and may also be returned to the Club to confirm a booking.

Suggested Set Menus

Set Menus Min no 8

Please contact the Club for any Food Allergy Advice and Include any Allergies/Special Dietary Requirements upon booking.

A
£48.00

Sea Trout and Halibut Tian, Crayfish Jelly with Salad de Maché and Citrus Oil

*

Confit Leg of Gressingham Duck with Pancetta and Baby Onions, Somerset Cider Sauce

Roast Potatoes and Chef's Selection of Vegetables

*

Traditional Crème Brûlée with Club Shortbread

*

Coffee and Club Mints

B
£48.60

Parfait of Chicken Livers, with Chutney & Club Melba Toast

*

Pave of Thai Marinaded Black Bream with Dressed Mizuna & Rocket Salad, Chervil Aioli

Warm Cornish Potatoes, Butter and Chives
Chef's Selection of Vegetables

*

Prosecco and Seasonal Berry Jelly with Quenelle of Crème Fraiche & Berry Coulis

*

Coffee and Club Mints

C
£49.00

Oak Smoked Mackerel Rillettes with Peppercorn and Citrus Dressing, Fennel & Radish

*

Maize Fed Chicken with Caramelised Apple & Black Pudding

Pressed Anna Potato, Chef's Selection of Vegetables

*

Local Scottish Cheeses served with Grapes and Pittenweem Oatcakes

*

Coffee and Club Mints

All Prices Inclusive of VAT

D £49.00	Goat's Cheese with Mediterranean Vegetable & Grilled Artichoke Salad, Balsamic Glaze * Breast of Guinea Fowl, Shaw's Haggis and a Rich Whisky Cream Sauce Dauphinoise Potatoes, Chef's Selection of Vegetables * Classic Club Eton Mess with Local Berries and Berry Coulis * Coffee and Club Mints
E £50.50	Asparagus and Stilton Salad with Toasted Hazelnuts and Roasted Fig Salad * Whole Roast Quail with Sage & Shallot Stuffing, Pancetta, Claret and Oyster Mushroom Confit Potatoes, Chef's Selection of Vegetables * Dark Chocolate and Sea Salt Caramel Torte, Honey Butterscotch * Coffee and Club Mints
F £61.50	Supreme of Roasted Thai Marinaded Salmon, Sweet Chilli Sauce & Pea Shoots * Barrel Fillet of Beef Served Rossini Style with a Rich Madeira Jus Fondant Potatoes, Chef's Selection of Vegetables * Warm Open Caramelised Apple Tart with a Quenelle of Clotted Cream * Coffee and Club Mints

All Prices Inclusive of VAT

G £69.00	Pave of Sea Bass with Crab and Ginger Crème Fraiche, Chervil Oil and Baby Shoots * Saddle of Sutherland Venison with a Blackcurrant and Juniper Reduction Club Potato and Rosemary Presse, Chef's Selection of Vegetables * Shot Glass of Bramble Sorbet with Club Shortbread * Plated Stilton and Brie with Grapes, Club Chutney and Biscuits * Coffee and Club Mints
H £72.50	Rosettes of Loch Fyne Smoked Salmon, Lilliput Capers and Lemon Oil Dressing * Tournedos of Border Beef Fillet, Fricassee of Woodland Mushrooms and Arran Mustard Pressed Potato, Chef's Selection of Vegetables * Club Claret Jelly with Double Cream * Devils on Horseback * Coffee and Club Mints

All Prices Inclusive of VAT

Scottish Menus

I
£47.00

Club Traditional Cullen Skink with Cream and Chives

*

Suprême of Chicken Balmoral with Haggis Stuffing and a Whisky Cream Sauce

Rosemary and Ayrshire Potato Terrine, Baked Skirlie Tomato

*

New Club Cranachan Blairgowrie with Club Shortbread

*

Coffee and Tablet

J
£68.50

Delice of Loch Etive Sea Trout served with a Rosette of Loch Fyne Salmon and Quail's Egg Salad

*

Collop of Beef Fillet served with a Rich Wild Mushroom and Drambuie Cream

Rumbledethumps and Skirlie Tomato

*

Shot Glass of Bramble Sorbet

*

Plated Trio of Scottish Cheeses with Quince Jelly, Club Chutney and Oatcakes

*

Coffee and Fudge

All Prices Inclusive of VAT

Private Event Menu Selector

Please Compile your own set menu from the list of dishes
Private dining min no 8

STARTERS

Bocconcini with French Beans and Heritage Tomato Salad, Pesto Dressing (V)	£10.00
Goat's Cheese with Mediterranean Vegetable & Grilled Artichoke Salad, Balsamic Glaze (V)	£10.00
Parfait of Chicken Livers with Chutney and Club Melba Toast	£9.50
Sea Trout and Halibut Tian, Crayfish Jelly, Salad de Maché and Citrus Oil	£10.00
Confit Duck, Guinea Fowl and Apricot Terrine, Pea Shoots and Frisée Salad	£10.00
Pavé of Sea Bass with Crab and Ginger Crème Fraîche, Chervil Oil and Baby Shoots	£14.25
Suprême of Roasted Thai Marinaded Salmon, Sweet Chilli Sauce & Pea Shoots	£10.00
Asparagus & Stilton Salad with Toasted Hazelnuts & Roasted Fig Salad (V)	£10.00
Pressed Confit Ayrshire Ham and Pigs Cheek with Chilli Jam, Radish and Frisée	£10.00
Oak-Smoked Mackerel Rillettes with Peppercorn and Citrus Dressing, Fennel & Radish	£9.50
Rillette of Kiln Smoked Salmon, Lime & Coriander Dressing, Mizuna Pluche & Quails Egg	£11.25
Morecambe Bay Potted Brown Shrimps simply served with Lemon and Melba Toast	£14.45
Rosettes of Loch Fyne Salmon, Lilliput Capers, Lemon and Olive Oil Dressing	£13.35
Local Salmon Served Three Ways with Hummus, Chicory Salad & Watercress Oil	£13.35
Roquefort, Spinach & Toasted Walnut Tart, Balsamic Roasted Fig with Baby Shoots (V)	£10.00
Smoked Duck Salad with Mango & Pineapple Salsa, Thai Chilli Style Dressing	£11.25
Timbale of Prawns & Crayfish in a Lime Crème Fraiche with Micro Coriander Salad	£12.30

SOUP
£6.95

New Club Soup of the Season
Served with a Bread Roll

All Prices Inclusive of VAT

INTERMEDIATE COURSES

A Shot Glass of Sorbet (Green Apple, Berry, Blood Orange, Citrus or Other on request)	£7.50
Haggis with Traditional Clap Shot (Chieftain available £50 supplement)	£8.55
Baked Crotin of Goat's Cheese, Red Chard Salad, Mizuna Dressing (V)	£8.55
Pavé of Red Mullet, Mussel, Garlic and Provençale Vegetable Broth	£10.70
Delice of Bream, Brown Shrimp, Lemon and Caper Butter	£10.70
Medallion of Salmon Champagne And Pea Velouté	£11.20

MAIN COURSES

*All include Chef's Selection of Vegetables and Potatoes, except**

Fillet of Cod with Herb Crust and Tomato and Mediterranean Vegetable Passata	£25.65*
Supreme of Salmon, Oyster Mushroom, Pak Choi and Edamame Bean Broth	£25.65*
Paupiette of Lemon Sole with Spinach and Crayfish, Prosecco & Thyme Velouté	£26.75
Noisette of Old Gloucester Pork with an Oyster Mushroom and Honey Jus	£22.45
Local Hake wrapped in Serrano Ham with Crushed Vine Tomato and Basil Pesto	£24.60
Pavé of Thai Marinaded Black Bream with Dressed Mizuna & Rocket Salad, Chervil Aïoli	£24.60
Roast Salmon Pavé, Broad Bean and Garden Herb Cream Scented with Chardonnay	£23.55
Maize-Fed Chicken with Caramelised Apple & Black Pudding	£25.00
Supreme of Chicken Served with a Leek and Port Wine Sauce	£24.00
Breast of Chicken with a Rich Mediterranean Style Tomato & Pepper Passata	£24.00
Whole Roast Quail, Sage & Shallot Stuffing, Pancetta, Claret & Oyster Mushroom Sauce	£26.75
Confit Leg of Gressingham Duck with Pancetta & Baby Onions, Somerset Cider Sauce	£24.00
Breast of Guinea Fowl, Shaw's Haggis and a Rich Whisky Cream Sauce	£25.65
Carved Rump of Border Lamb, Confit Vine Tomato, Kalamata Olives and Herb Jus	£27.25
Seared Cutlets of Border Lamb with Mint Sauce & Redcurrant Jelly	£27.25
Carved Saddle of Sutherland Venison with a Blackcurrant and Juniper Reduction	£31.00
Grilled Fillet Steak, Confit Mushroom & Grilled Beef Tomato, Red Wine & Thyme Sauce	£37.45
Tournedos of Border Beef Fillet with Fricasée of Woodland Mushrooms & Arran Mustard	£37.45
Barrel Fillet of Beef served Rossini Style with a Rich Madeira Jus	£37.45
New Club Fillet of Beef Wellington-Style with a Rich Madeira Sauce (Min no 12, Max no 30)	£39.55
Game in Season on Request (Pheasant, Partridge, Grouse)	£TBC

All Prices Inclusive of VAT

VEGETARIAN & VEGAN OPTIONS
£20.00

Poached Pumpkin and Sage Tortellini, Vine Tomato Passata & Shaved Pecorino
Butternut Squash and Apricot Tart, Dressed Mizuna and Red Chard Salad (Vegan)
Pea and Seasonal Vegetable Girasol with Basil Pesto and Garlic Cream, with Roasted Parmesan
Poached Beetroot and Goats Cheese Gnocchi with Roasted Cheddar and Chive Cream

DESSERTS
£9.00

Club Claret and Raspberry Jelly with Double Cream
New Club Panacotta with Berry Coulis, Vanilla Bean Anglaise & Macron
Warm Open Caramelised Apple Tart, with a Quenelle of Clotted Cream
Prosecco and Seasonal Berry Jelly with Quenelle of Crème Fraîche
Rich Dark Valrhonna Chocolate Truffle Torte, Orange and Drambuie Sauce
Traditional Club Crème Brûlée (Plain or Raspberry), Butter Shortbread
Strawberry and Pol Roger Bavarois with a Berry Cream
Sicilian Lemon Tart, Hazelnut and Strawberry Salad, Chantilly Cream
Club Traditional Eton Mess with Local Berries and Berry Coulis
Dark Chocolate and Sea Salt Caramel Torte, Honey Butterscotch
Seasonal Local Berries with Double Cream (May to October)
Baked Berry Cambridge Custard with Grilled Figs

A selection of Sorbets are available on request

CHEESE/ SAVOURIES

Trio of Scottish Cheeses with Club Chutney and Biscuits (Arran Cheddar, Strathdon Blue, Howgate Brie)	£11.25
Plated Brie and Club Stilton with Grapes and Biscuits	£11.25
Club Savouries (Welsh Rarebit, Devils on Horseback, Innis & Gunn and Stilton, Scotch Woodcock)	£8.00
Coffee and Club Mints	£4.50

All Prices Inclusive of VAT

Cocktail Party and Canapé Selections

Kettle Crisps and 'Bar Mix' Selection — Per Person £4.50

COLD CANAPÉS

Wild Rice and Avocado with Lime Crème Fraîche "Spoons" (V)
Chilli and Coriander Hummus on Toasted Sourdough (V)
Pea, Piquillo Pepper and Spring Onion Frittata with Basil (V)
Tartare of Smoked Salmon with Lemon and Chives on Herb Toast
Pressed Ayrshire Ham Hock with Arran Mustard Terrine, Toasted Brioche
Wild Boar with Apple Chutney on a Toasted Crouton
Prawn and Pineapple with Chervil Dressing on Focaccia
Asparagus wrapped in Pancetta with Maldon Salt and Vinaigrette
Kalamata Olives, Bocconcini and Sun Blush Tomatoes (V)
Vegetable Filo Cups with Red Chili Hummus (V)

HOT CANAPÉS

Thai Chicken Brochette with Smoked Chili Jam
"Basket" of Tempura Prawns, Lebanese Hot Sauce
Wontons in "Bamboo" with Hoi-Sin Dip
Roasted Chipolatas in Honey and Sesame Cracked Pepper
Mini Cottage and Peppered Steak Pies
Cracked Pepper, Chicken and Tarragon-Scented Pies
Club Stilton and Asparagus Tart with Watercress (V)
Rillette of Finnan Haddock with Horseradish Cream on Toast
Crisp Vegetable Dim Sum with Sweet Chilli and Coriander Jam (V)
Wild Mushroom and Wild Garlic Arancini, Pesto Dip (V)
Salsiccia Piccante with Cheddar and Onion Bloomer (V)
Yorkshire Pudding with Beef and Horseradish Crème Fraîche

Canapé Pricing

Any 3 for £9.60pp
Any 5 for £16.00pp
Any 7 for £22.40pp

Canapés: Minimum No 20

All Prices Inclusive of VAT

Finger Buffet Menus

A
£17.00

Mixed Sandwiches and Crisps

Cheese and Pickle (V)
Egg and Cress (V)
Ham and Tomato
Hot Smoked Salmon
Chicken Mayonnaise
Kettle Crisps
*
Tea & Coffee
Min No 8

B
£26.75

Working Buffet

Mixed Vegetable Won-Tun, Hoi Sin Dip (V)
Mini Steak and Cracked Pepper Pies
Freshly Cut Selection of Sandwiches (V)
Crisp Chili Chicken, Sweet Chilli Dip
Hot Smoked Salmon on Herb Toast
Garlic and Basil Roasted Ciabatta (V)
Tempura-Style Prawns, Herb Mayonnaise
*
Tea/Coffee and Club Mints
Working Buffet: Min No 20

C
£32.00

Party Buffet

Smoked Salmon and Rocket Tortilla Wraps
Haddock Goujons, Cracked Pepper Crust
Duck Rillette on a Brioche Crouton
Swiss Cheese and Plum Tomato Ciabatta (V)
Stilton and Asparagus Tart (V)
Chicken Pakora with Chilli Dip
Wild Rice and Spring Onion Blinis, Lime Salsa (V)
*
Dark and White Chocolate Profiteroles
Assorted Macarons
*
Tea/Coffee and Club Mints
Party Buffet: Min No 20

All Prices Inclusive of VAT

Hot Buffet

HOT DISHES

Choose any 2 Hot Dishes
£32.00pp or £41.00 with Dessert

Sauté of Beef Piri-Piri with Piquillo Peppers
Casserole of Venison “Bourguignon” Style
Club Chicken Rogan-Josh with Coriander Crème Fraîche
Club Beef Stroganoff, Brandy Crème Fraîche
Woodland Mushroom, Pea and Spring Onion Risotto (V)
Steamed Butternut Squash Tortellini, Pesto and Parmesan Cream (V)
Blanquette of Pork and Oyster Mushroom with Cider and baby Onions
Navarin of Border Lamb with Crushed Tomato and Olive Passata
Salmon, Pea, Courgette and Piquillo Pepper Kedgeree with soft hens egg
Grilled Border Pork and Leek Sausages, Onion and Red Wine Gravy
Braised Chicken Cacciatore (Olives and Sun blush Tomato)
Penne Pasta with Crushed Vine Tomato and Basil Passata, Roasted Parmesan (V)
Ragoût of Local Lamb with Garlic and Garden Herbs
Chicken with an Oyster Mushroom and Tarragon Cream Sauce

SIDE DISHES
(CHOOSE ANY 2)

Tossed Mizuna and Rocket Salad
Chota-Style Naan Bread
Pilau Rice
New Potatoes, Butter, and Chives
Buttered Herb Noodles
Garlic Ciabatta Balls
Pressed Vegetable Gratin
Dauphinoise-Style Potatoes
Mustard and Cumin Baby Roast Potatoes

DESSERTS/CHEESE
(CHOOSE 1)

Raspberry Crème Brûlée with Shortbread
Club Salted Chocolate Tart, Crème Fraîche
All Butter Lemon Tart, Strawberry Salad
Warm Open Apple Pie with Double Cream
Scottish Cheeses with Chutney and Oatcakes

Above Prices Include Crusty Bread, Tea/Coffee and Club Mints

Fork Buffet: Min No 20

All Prices Inclusive of VAT

Private Room Breakfast Menus

(Available between 7.30-9.30am)

A
£16.00

'Light' Breakfast

Freshly Squeezed Orange Juice

Croissants and Bacon Rolls

Tea and Coffee

B
£21.50

'Full' Breakfast

Freshly Squeezed Orange Juice

Croissants and Morning Rolls

Tea and Coffee

From the Buffet

Bacon, Sausages, Tomato, Scrambled Eggs and Beans

Full Breakfast: Min No 20

All Prices Inclusive of VAT

New Club Room Hire Information

Member Private - Event paid by Club/Reciprocal Member
Member Official - Business/Company event paid by a Club/Reciprocal Member
Charity Events - Member Private rate applies to all registered Charity Events
Sunday Events - Member Official rate applies to all Sunday (Lunch time only) Events
Late function bar until (last orders) 12.30am incur an additional fee of £200; depart by 1am
NOTE: Except for the Main Dining Room and Edinburgh Room on the First Floor, all rooms have view of the Castle

Audio Visual Equipment Hire Charges

In House Equipment

Data Projector and 6' Screen	£80.00
Laptop	£50.00
Flip Chart and Paper/Pens	£30.00
2 Speaker Microphone System	£125.00
6' Screen	£35.00

Additional Services

The printing of private event menus, place cards and table plans is included, if required, by the Club at no additional charge.

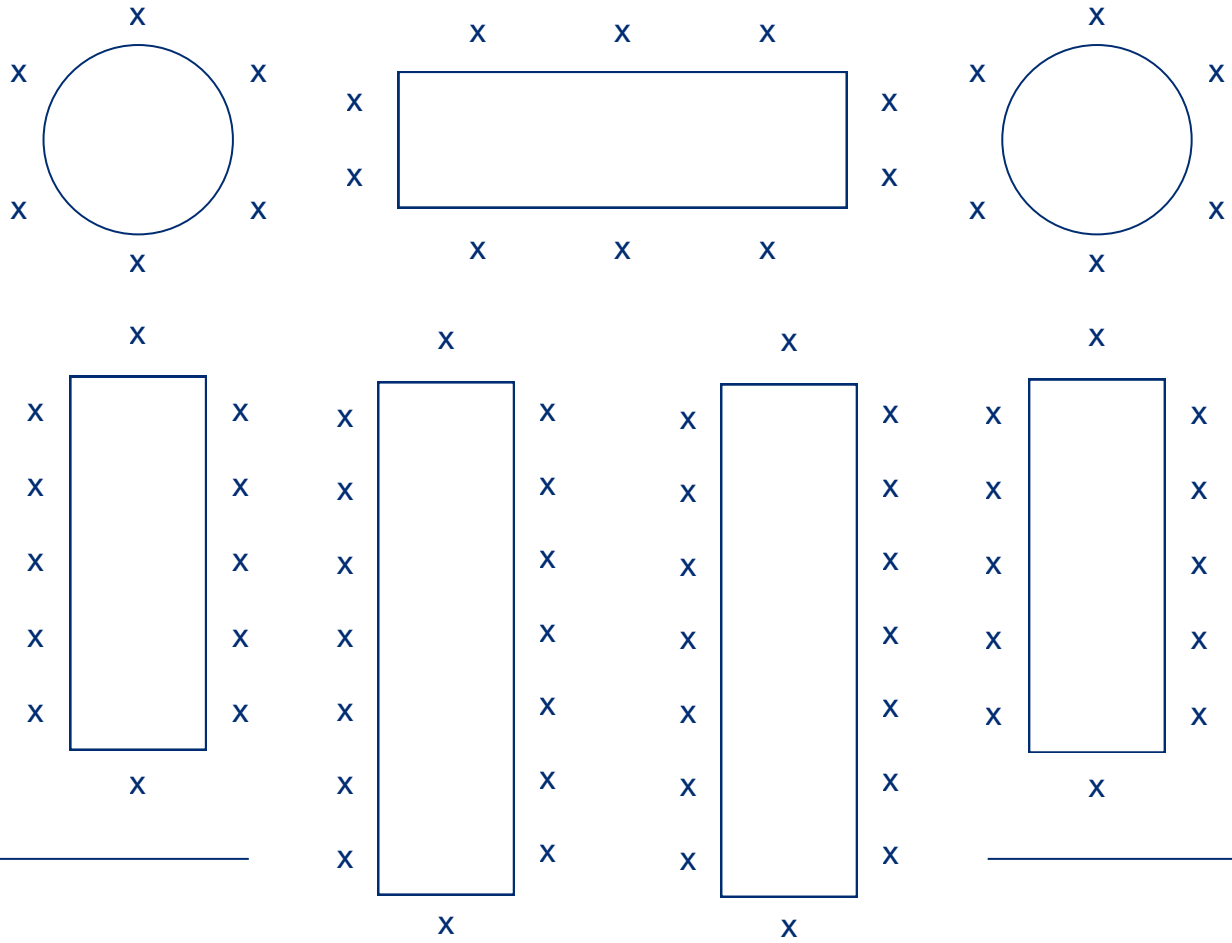
Flower displays, table flowers, balloons and special AV equipment may also be arranged through the Club at an additional cost.

The Events Manager is also happy to offer advice and contact details for bands, DJs, singers and pipers.

All Prices Inclusive of VAT

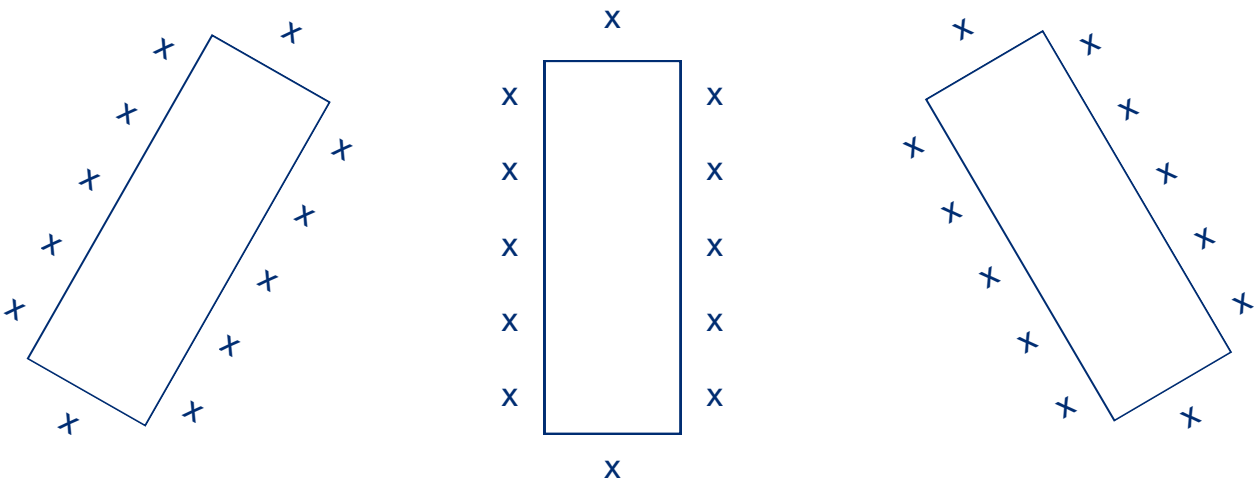
Main Dining Room

- First Floor
- Available for Dinner Only Events
- Includes the use of Morning Room for Reception
- Capacity 110 seats, incl Edinburgh Room



Room Divider

Room Divider

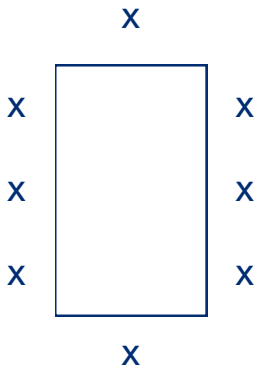


Members Bar

- First Floor
- Available for Dinner and Cocktail Events
- Capacity 50

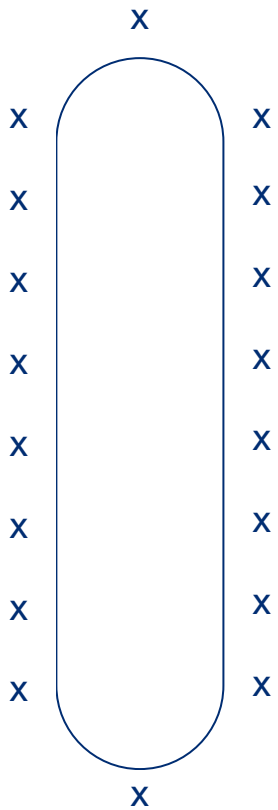
Business Room

- Second Floor
- Available for Lunch, Dinner, Day Meeting
- Capacity 8
- Dimensions: 15' x 15'



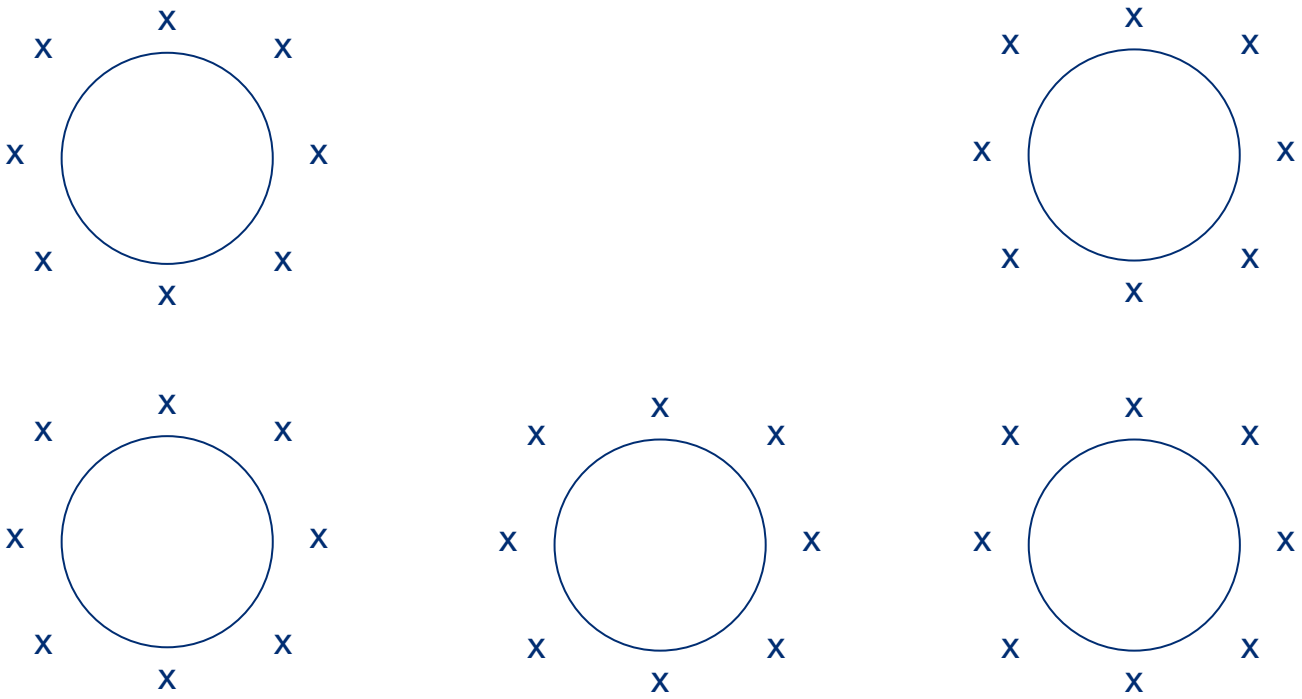
The Library

- Second Floor
- Available for Lunch, Dinner, Day Meeting
- Includes the use of the Card Room for Reception
- Capacity 18
- Dimensions: 25' x 16'



The Castle Room

- Second Floor
- Available for Lunch, Dinner, Cocktail Event
- Capacity 40 for Lunch/Dinner, 80 for Cocktails
- Dimensions: 30' x 17'



- Capacity for a block table is 24

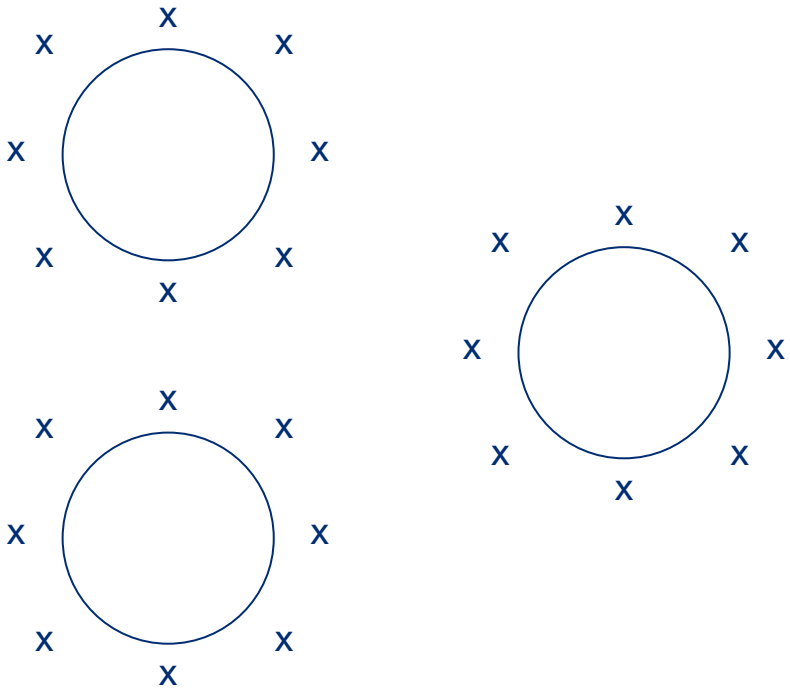
The Glencairn Room

- Second Floor
- Available for Lunch, Dinner, Cocktail, Theatre Event
- Capacity 32 for Lunch/Dinner, 50 for Cocktails, 45 Theatre Style
- Dimensions: 29' x 18'

- Lunch/Dinner Layout

The Ramsay Room

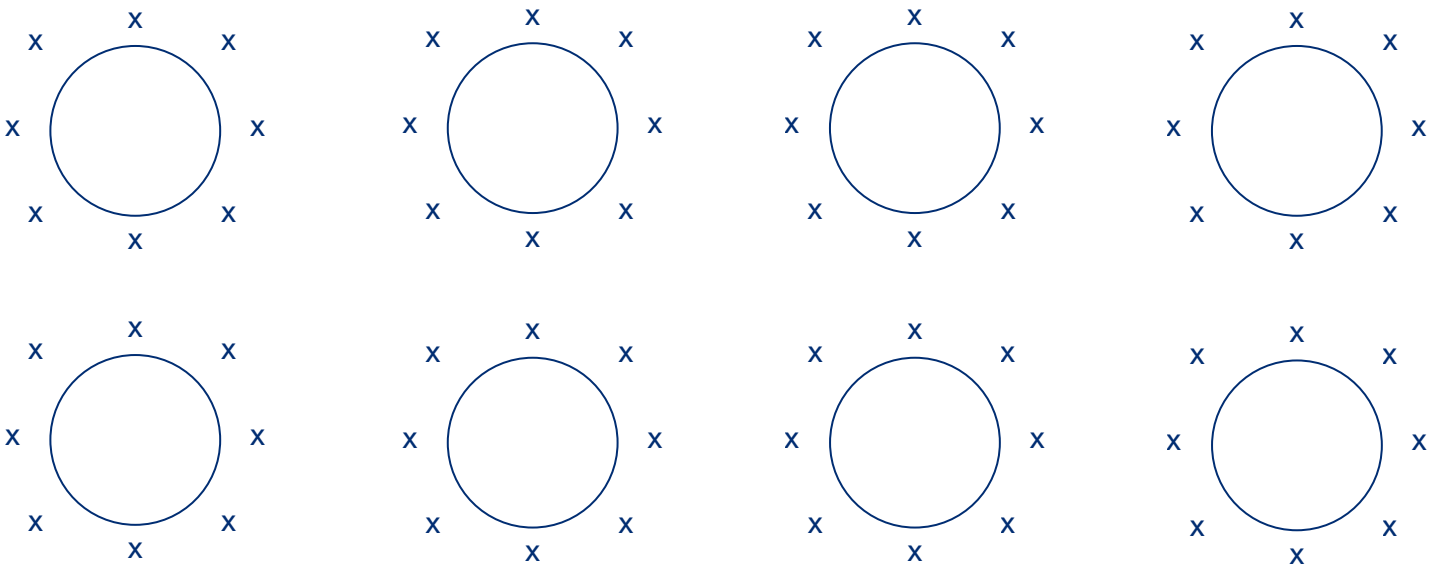
- Third Floor
- Available for Lunch (Sat & Sun Only), Dinner, Cocktail Event
- Includes the use of The 3rd Floor Landing Bar for Drinks Reception
- Capacity 24 for Dinner, 50 for Cocktails
- Dimensions: 30' x 17'



- Capacity for a Block Table is 22

The Long Room

- Third Floor
- Available for Lunch (Sat & Sun Only), Dinner, Cocktail Event
- Includes the use of The 3rd Floor Landing Bar for Drinks Reception
- Capacity 75 for Dinner, 150 for Cocktails
- Available for Dinner only on Weekdays
- Dimensions: 25' x 16'



- Another Layout Option